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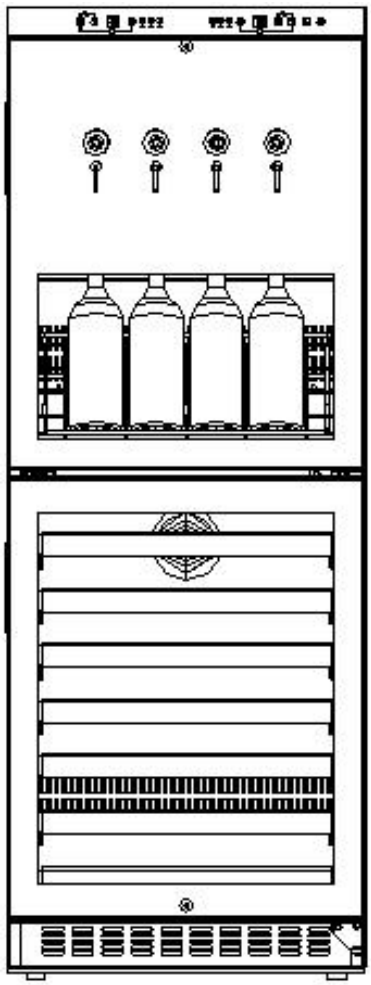
A PROUD HERITAGE OF EXPERIENCE & QUALITY



88-Bottle Dual-Zone Wine Cooler & Dispenser

VT-100 WINEDISP4

OWNER'S MANUAL

Your Wine Cellar

This cooler can be used for storing and serving wine. The unit has glass doors and soft interior lights that elegantly display your wine.

Serving Wine

Storing wine at the proper temperature is important. To preserve them as long as possible, wine should be stored at approximately 55°F. However, the chart below suggests the optimal serving temperature for the different styles of wine.

°F	Wine Style
66	Armagnac, Brandy, Cognac
65	Full Bodied Red wine, Shiraz
62	Tawny Port
59	Medium Bodied Red Wine
57	Amontillado Sherry
56	Light Bodied Red Wine
54	Full Bodied White Wine
52	Medium Bodied White Wine
50	Rosé, Light Bodied White Wine
48	Vintage Sparkling
47	Fino Sherry
45	Non Vintage Sparkling

General Operating Instructions

Remove all external and internal packaging from your wine cooler. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the power cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

Let the unit rest, UNPLUGGED for 24 hours once you have it placed in your home

READ AND SAVE THESE INSTRUCTIONS BEFORE USING APPLIANCE

To register your product, visit: http://www.vinotemp.com/Warranty.aspx

Register your warranty within 10 days of receiving the unit.

Please be sure to retain your proof of purchase.

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IMPORTANT SAFETY INSTRUCTIONS

Improper use of the power cord plug can result in the risk of electrical shock, property damage and personal injury or death.

- Do not operate this appliance with a damaged, frayed or cracked power cord.
- To protect against electric shock, do not immerse appliance, plug and cord in water or other liquids.

To reduce the risk of injury when using, cleaning and moving your appliance, follow these basic precautions.

- Do not operate the appliance if housing is removed or damaged.
- Do not use this appliance for other than its intended purpose.
- Do not operate the appliance with wet hands, while standing on a wet surface or while standing in water.
- Exercise caution and use reasonable supervision when appliance is used near children. Never allow children to operate, play with or crawl inside the unit. Keep packing materials away from children.
- Unplug the unit or disconnect from power outlet before performing any maintenance or cleaning.
- Do not clean appliance with flammable fluids. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other unit. The fumes can create a fire hazard or explosion.
- Do not use solvent-based cleaning agents or abrasives on the interior or exterior of the appliance. These cleaners may damage or discolor the appliance.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing shall be referred to a qualified technician.
- Keep fingers out of pinch point areas and be careful when closing doors if children are around.
- This appliance is designed for storing and cooling wine. Do not store perishable food or medical products within the unit.
- Exercise caution when moving and installing the appliance. The unit is heavy and may require two or more people when moving the unit to prevent strain or injury.
- Must remove all bottles and secure all loose shelves when you are moving the unit. Use protection materials to prevent the glass from being damaged.

When disposing of refrigerated appliances, special handling is often required. It is the consumer's responsibility to comply with federal and local regulations when disposing of this product.

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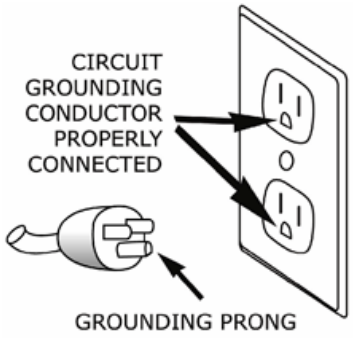
- Destroy or recycle carton, plastic bags and any exterior wrapping materials if you don't need them. These items may cause suffocation.
- Risk of child entrapment and suffocation - Before you throw away this or any old appliance, remove the doors and leave the shelves in place, so that children may not easily climb inside.

ELECTRICAL CONNECTION

⚠	**Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, frayed or shows cracks or abrasions across its length, have it replaced at an authorized service center.**

For your protection, this unit is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet.



- Do not under any circumstances cut or remove the third ground prong from the power cord supplied. For personal safety, this appliance must be properly grounded.
- The cord should be secured behind the unit and not left exposed or dangling to prevent accidental injury.
- A 3–prong grounding-type electrical outlet properly grounded in accordance with the National Electrical Code, local codes and ordinances is required.
- Never unplug the unit by pulling the power cord. To disconnect the appliance, always grip the plug firmly and pull straight out from the wall outlet. When moving the unit, be careful not to damage the power cord.
- The unit should always be plugged into its own individual electrical outlet with a voltage rating that matches the rating label on the unit. Because of potential safety hazards under a certain condition, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it will be a UL LISTED 3-wire grounding type extension cord with a 3-blade grounding plug and a 3-slot outlet. The marked rating of the extension cord should be 115 V, 15 A.
- Avoid connecting this unit to a Ground Fault Interrupter GFI circuit.
- Connect to properly polarized outlets only. Use outlets that cannot be turned off by a switch or pull chain. Be sure that the plug is fully inserted into the outlet.

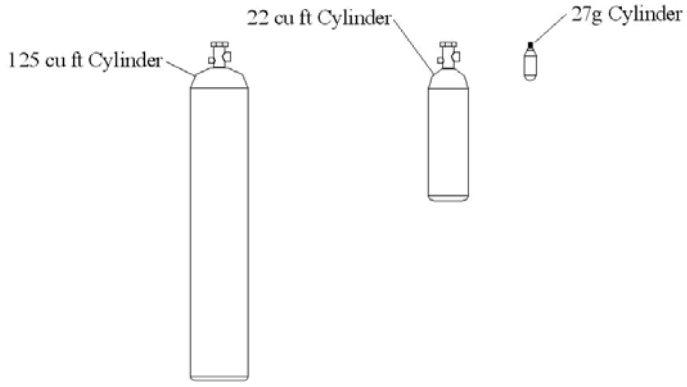
GAS CYLINDER SAFE HANDLING

CAUTION: Gas cylinders are under very high pressure, follow these safety instructions.

Refillable Cylinder (Optional Item)

- Gas cylinder contents are under high pressure.
- Ensure contents of cylinders are properly identified.
- Do not destroy or remove identification tags or labels.
- Check to see cylinder valves are protected with protective caps.
- Leave caps on until the gas is about to be used.
- Do not roll or drop cylinders, or let them bump violently against each other.
- Secure large cylinders with a chain or strap positioned around the upper third of the cylinder.
- Small cylinders may be put on their side and blocked to prevent from rolling.
- Clear cylinder valves of any dust or dirt before attaching the regulators.
- Some regulators are only for specific gases; regulators should not be interchanged.
- Stand to the side of the regulator when opening the cylinder valve.
- Open cylinder valve slowly.
- Store cylinders in a well-ventilated area away from all sources of heat or flames.
- Before returning cylinder, close the valve and replace the protective cap.
- Mark empty cylinders "EMPTY".
- **NOTE:** The refillable gas cylinder is an optional accessory and must be purchased separately.

Disposable Cylinder



- Do not heat cylinder over 120°F. Possible risks or dangers of exposing cylinders to elevated temperatures include rupture of the cylinder body, thus resulting in a powerful and uncontrolled release of energy.
- Cylinder surface should not have any red rust or white corrosion.
- The threaded area should be clean, smooth and free of dirt.
- The puncturable end should not be punctured with holes, piercing dents, or scratches.
- Release all gas before disposing.

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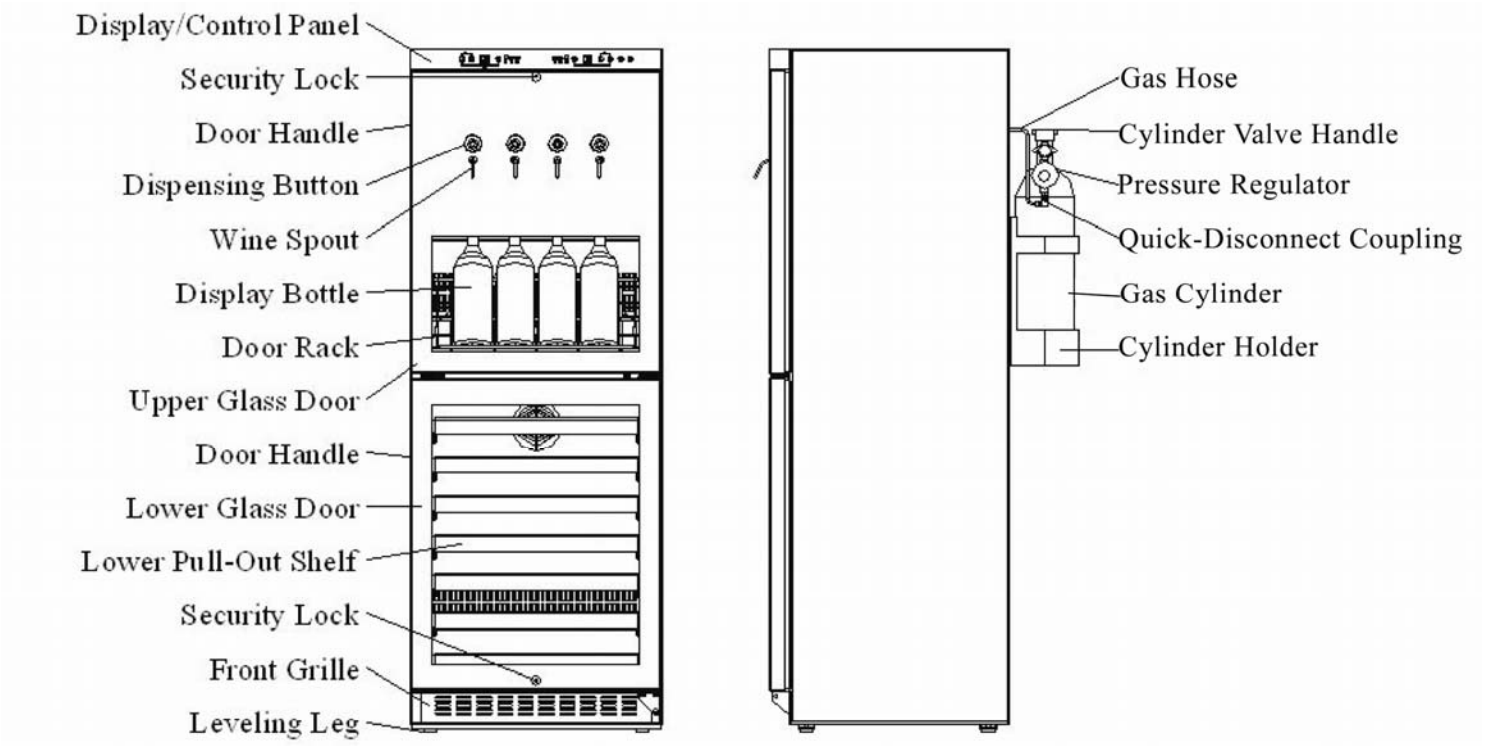
KEY FEATURES

- VT-100WINEDISP4 keeps opened wine fresh from oxidization for weeks through use of noble gas such as argon and nitrogen.
- The combined dispensing and storing design displays and dispenses up to 4 opened wine bottles, while chilling 34 and 54 additional bottles in the independent upper and lower zones.
- Unique door rack displays your wine attractively.
- Pull-out shelves allow wine bottles to be viewed and removed easily.
- Front exhaust allows the unit to be built-in or freestanding.
- Advanced digital technology and twin cooling systems maintain wine at the proper serving and storing temperatures between 40°F and 65°F in the different zones.
- Touch-screen controllers allow you to conveniently set the desired temperatures for your red and white wines.
- The blue illuminated stainless steel push-buttons and internal LED lights provide a modern and attractive look.
- NSF-approved plastic components and sanitary stainless steel spouts keep your wine clean.
- Miniature stainless steel electronic valves prevent dripping from the dispensing spout.
- Dual disposable and refillable cylinder gas systems make it suitable for home and restaurant use.

PARTS & SPECIFICATIONS



Model No	VT-100WINEDISP4
Upper Zone Display Capacity	4 Bottles
Upper Zone Storing Capacity	30 Bottles
Lower Zone Storing Capacity	54 Bottles
Inside Temperature Range	40-65°F
Ambient Temperature Range	55-90°F
Dispensing Gas Pressure	3-5 (PSI)
Electrical Rating	120V/60Hz/1PH/2.5 A
Unit Dimensions	23.5”W x 23.875”D x 63.625”H
Leveling Leg Range	1 - 1.5”
Disposable Cylinder	5/8”-18 Threaded,1/2” Long Neck
Refillable Cylinder Size	7”Dia. x 22”H, CGA580
Net Weight	250 lb

*Note: This wine cooler is designed to store standard Bordeaux 750 ml bottles. Storing large and/or oddly shaped bottles (including champagne and sparkling wine bottles) will decrease the capacity of your wine cooler.

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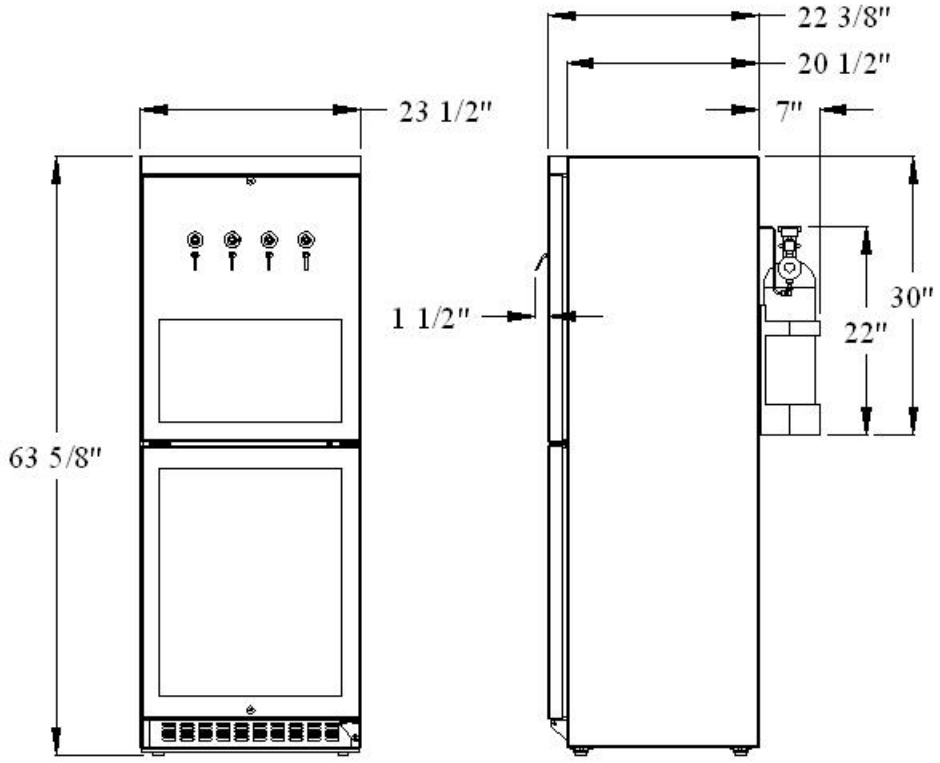
Product Dimensions



- The width of the unit from edge to edge is 23 1/2”.
- The depth from the front of the door to the back of the unit is 22 3/8”
- The depth of the unit, less the door, is 20 1/2”
- The depth from the wine spout to the front of the door is 1 1/2”.
- The height from the top of the unit to the floor without the leveling legs extended is 63 5/8”, and the maximum height from the top of the unit to the floor with the leveling legs fully extended is 65 1/8”.
- The optional refillable gas cylinder is 7” in diameter and 22” in height located 30” from the top of the unit.

INSTALLATION INSTRUCTIONS

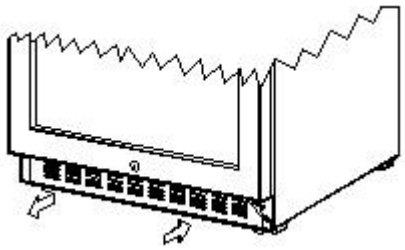
Location Requirements

- Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc). This unit is intended for indoor, household use only. Do not install the unit in moist areas.
- Do not install the unit where the ambient temperature range will be below 55°F or above 90°F. As the compressor will not be able to maintain the proper temperature.
- Unit is not intended for garage or basement installation. Place the unit out of direct sunlight.
- For best performance, it is recommended to install the unit where the temperature is between 72-78°F. Otherwise, the unit may run longer at low efficiency.
- The unit must be placed in a properly ventilated location to prevent heat build-up generated by the refrigeration system. Failure to do so will prevent the unit from cooling properly, and may result in damage to unit components as well as its contents.
- The unit must be installed on a floor that is level and strong enough to support a fully loaded unit up to 500 lbs.

Installation Requirements

CAUTION: Do not block the front grille on the lower front of the unit.

- This unit is designed for free-standing installation, but it can also be recessed in a space between cabinets and enclosures that allows 1/2” clearance at the top, 1” clearance behind the unit if the electrical outlet is recessed or 1 1/2" to 3” if surface mounted.
- Allow minimum 2 1/2" clearance between each side of the unit and an oven/range to keep away from direct heat source.
- Adjust the leveling legs to level the unit at a height that allows the door to be closed properly.



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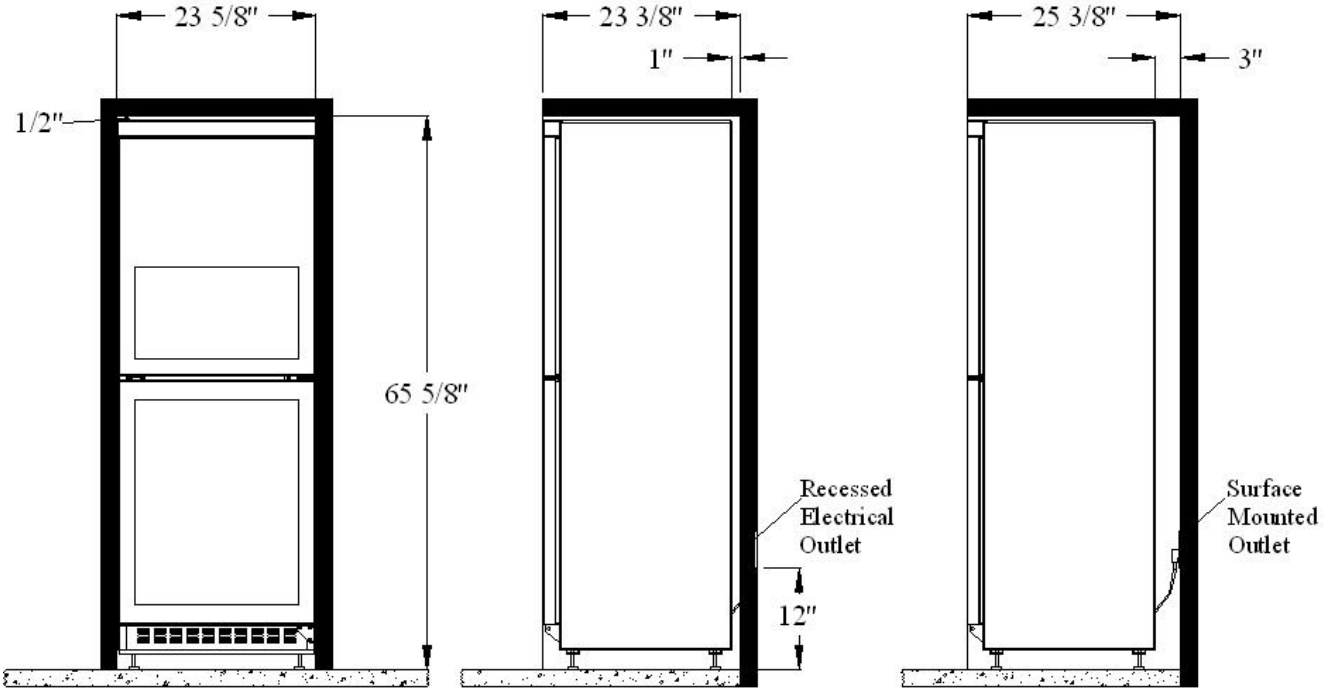
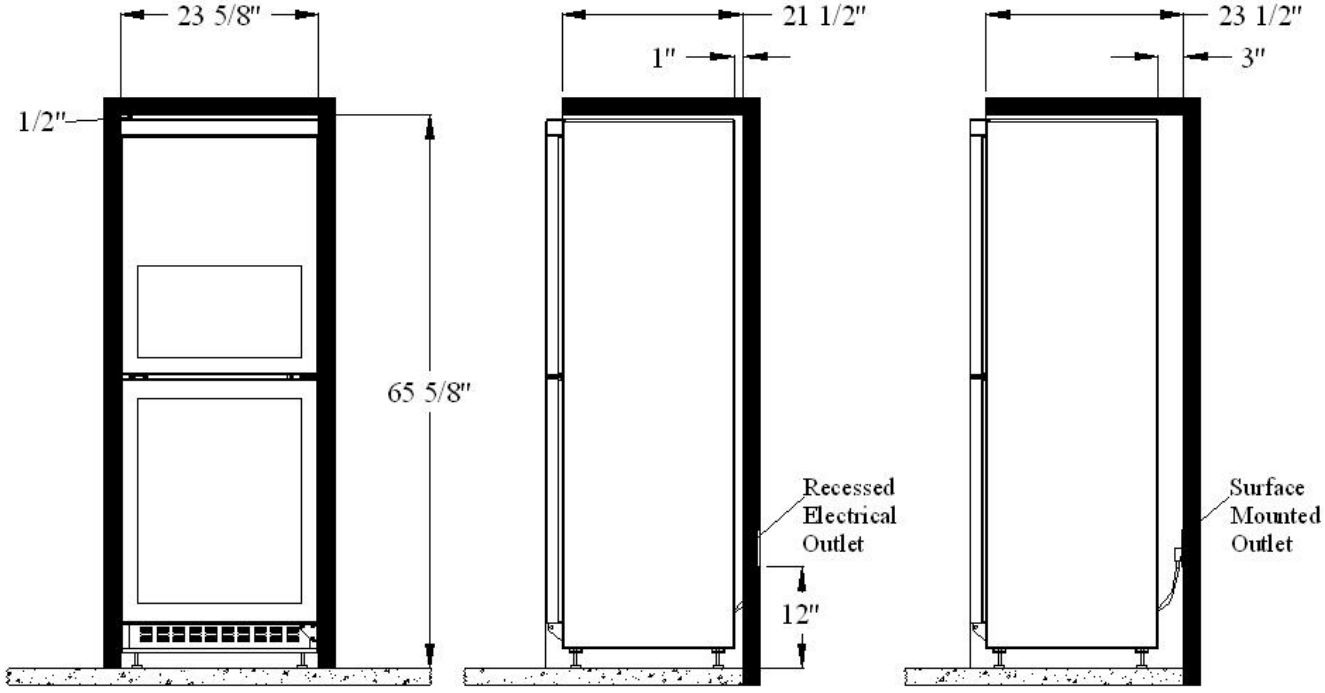
Flush Door Installation (Leveling Legs Fully Extended)



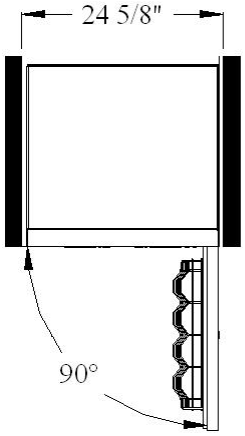
Outstanding Door Installation (Leveling Legs Fully Extended)

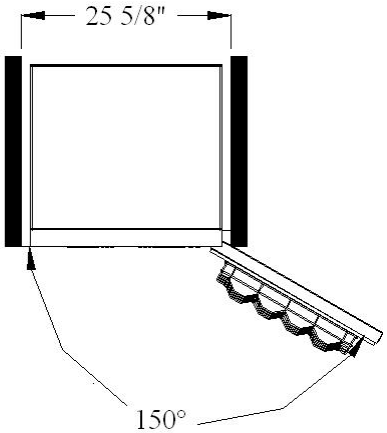


Door Opening

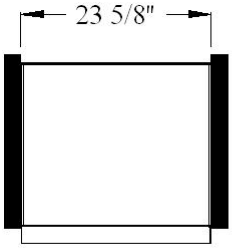
- Allow 1/2” clearance (24 5/8”) on each side for 90° opening if flush door installation.
- Allow 1” clearance (25 5/8”) on each side for 150° opening if flush door installation.
- Clearance is not required for door opening if it is freestanding door installation.

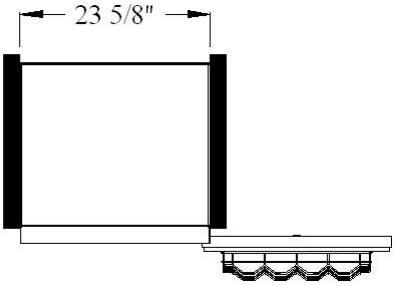
Flush Door Installation





Freestanding Door Installation





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CONTROL PANEL

⚠	**Do not attempt to turn the unit on within 5 minutes after being unplugged, turned off or if a power failure has occurred. Otherwise, the compressor won't start.**

Display

NOTE: The inside temperature may differ from the set temperature when unit is first turned on or bottles are being loaded.

- During normal operating conditions, the display shows the temperature measured by the air sensor and the temperature flashes if the inside temperature is not satisfied. In the event of errors, an error code will be displayed.

Error Codes

- **EL / EH** - air sensor failure.

Button & Indicator Functions

Power button turns the unit on/off

Up button raises the set temperature

Down button lowers the set temperature

When pressed at the same time unlocks the up/down and degree buttons

Light switch turns the interior LED lights on/off

Degree button toggles between degree Fahrenheit and Celsius

Upper zone

Lower zone

Temperature indicators for sparkling, white and red wines

- **ON/OFF POWER**
  To turn the unit on/off, press and hold ⏻ button for 5 seconds. This on/off switch does not disconnect the unit from the power outlet.

- **LOCK/UNLOCK BUTTON**
  The up/down & degree buttons will be locked automatically after 2 minutes of inactivity. To unlock the panel, press and hold ∧&∨ buttons simultaneously for more than 5 seconds until unit beeps.

- **FAHRENHEIT /CELSIUS**
  To select ºF/ºC, press °/F button to toggle between degree Fahrenheit and Celsius.

- **SETTING TEMPERATURE**
  To set the inside temperature, press ∧ or ∨ buttons to increase and decrease the temperature by 1ºF/ºC increment or decrement. The left buttons are used for upper zone and the right buttons are used for lower zone.
  The temperature setting range is 40-65ºF/5-18ºC and the factory setting is 54ºF/12ºC.

- **VARIETAL INDICATOR**
  When you store red wine, set temperature at 58-65ºF/15-18ºC and the red LED in the 🍷 will light.
  When you store white wine, set temperature at 48-57ºF/9-14ºC and the green LED in the 🍷 will light.
  When you store sparkling wine, set temperature at 40-47ºF/5-8ºC and the amber LED in the 🍾 will light.

- **INTERIOR LIGHT**
  To turn the interior light on and off, press 💡 button once and release. The left button is for upper zone light and the right button is for lower zone light.

- **FAN MODE**

NOTE: Do not use the fan silence mode if the air supply freezes up.

To balance the temperatures inside the unit, the interior air supply fans may run intermittently when the compressor stops. To activate the fan silence mode, unlock the buttons first, then press the up button ∧ for more than 5 seconds until it beeps 3 times; to cancel the fan silence mode, press the down button ∨ for more than 5 seconds until it beeps 5 times.

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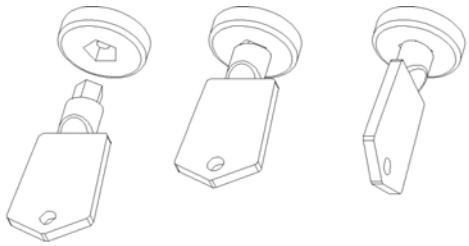
STORING YOUR WINE

⚠	**The unit is for adult use only. Keep out of reach of children. Keep doors locked at all times.**

Unlock / Lock Door

To unlock the door, push the key in while you turn it counter-clockwise. To lock the door, turn it clockwise. There is a door supporter for the upper door; you may lift the left side while closing it.



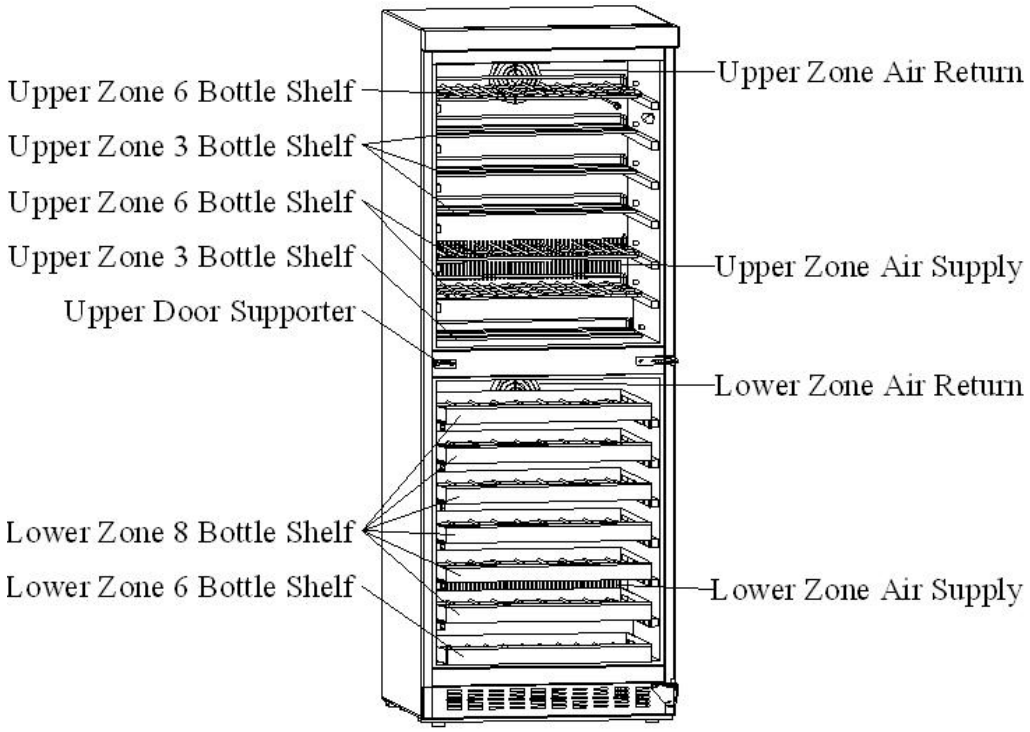
CAUTION: To avoid personal injury and property damage, handle door glass carefully.

Arranging Bottles

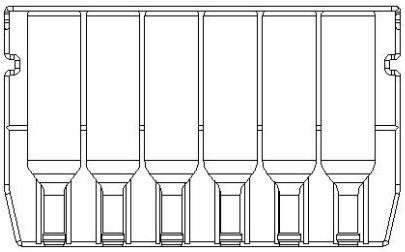
CAUTION: Do not obstruct the air supply and air return grilles.

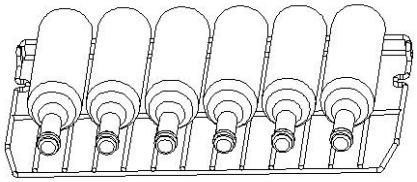
While wine bottles may vary in size, you can store approximately 30 traditional 750ml bottles in the upper zone shelves, 4 bottles in the door rack, and 54 bottles in the lower zone shelves.

Upper & Lower Zone Shelves

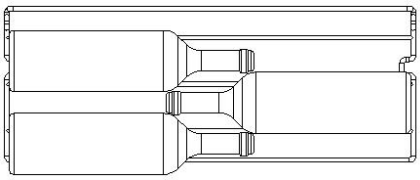


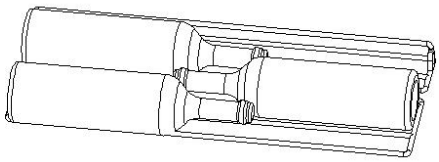
Upper Zone 6 Bottle Shelf



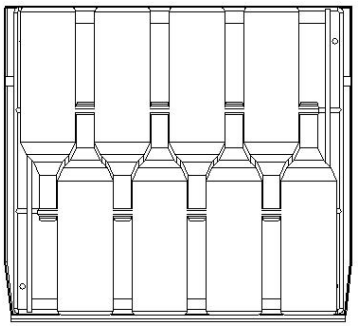


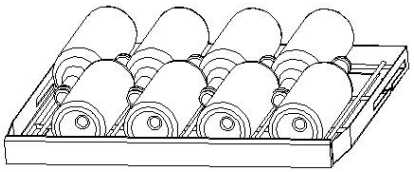
Upper Zone 3 Bottle Shelf



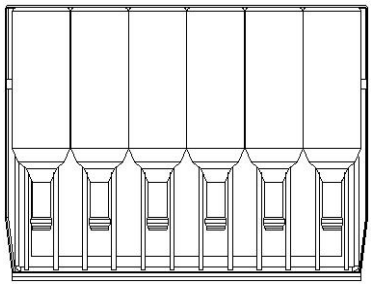


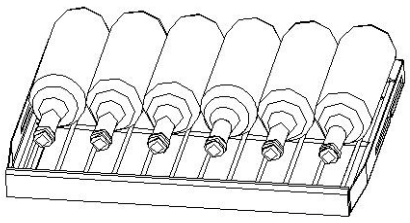
Lower Zone 8 Bottle Shelf





Lower Zone 6 Bottle Shelf





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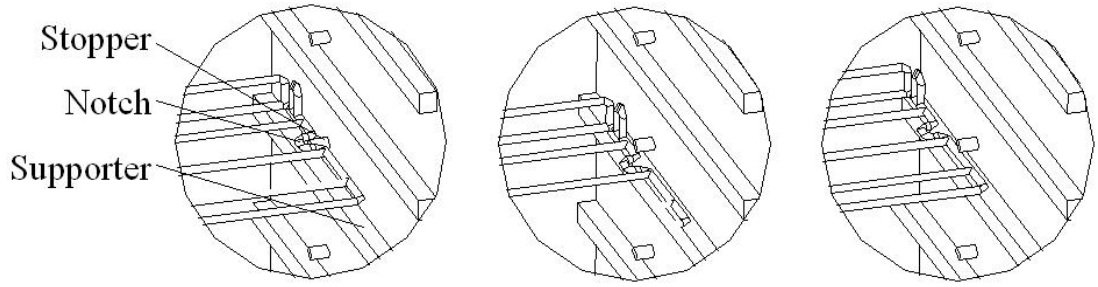
Placing Shelves

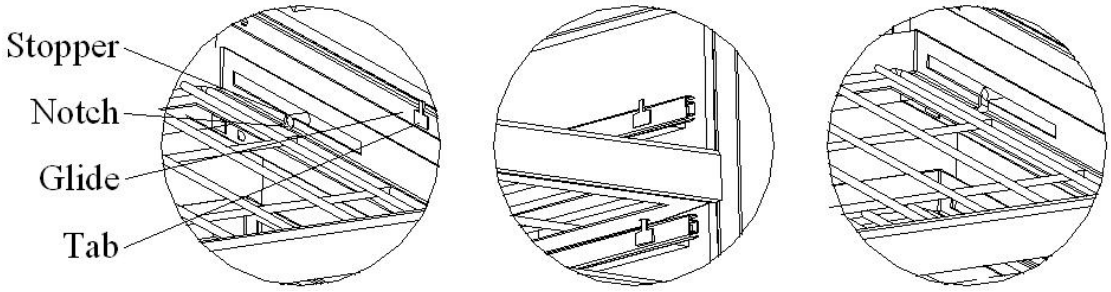
Upper Zone Shelf Placement

Lift the shelf above the stopper and align the notch to stopper, then place the shelf on the supporter.



Lower Zone Shelf Placement

Align the notch to stopper, move the glide's tab into the hole at the bottom of the shelf holder, and then push down the shelf holder.

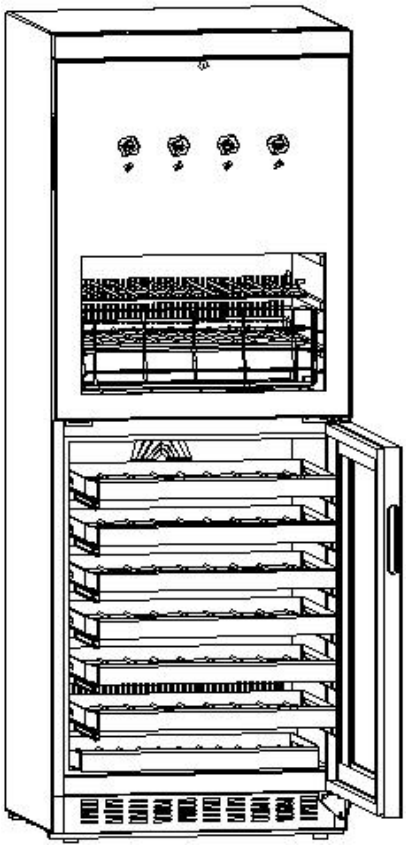


Pulling Out Shelves

CAUTION: Do not pull out shelves if the door is opened less than 90°.

The pull-out shelves allow wine bottles to be viewed and removed easily. There are shelf stoppers that prevent the shelves from falling.

Lower Zone Pull-Out Shelf



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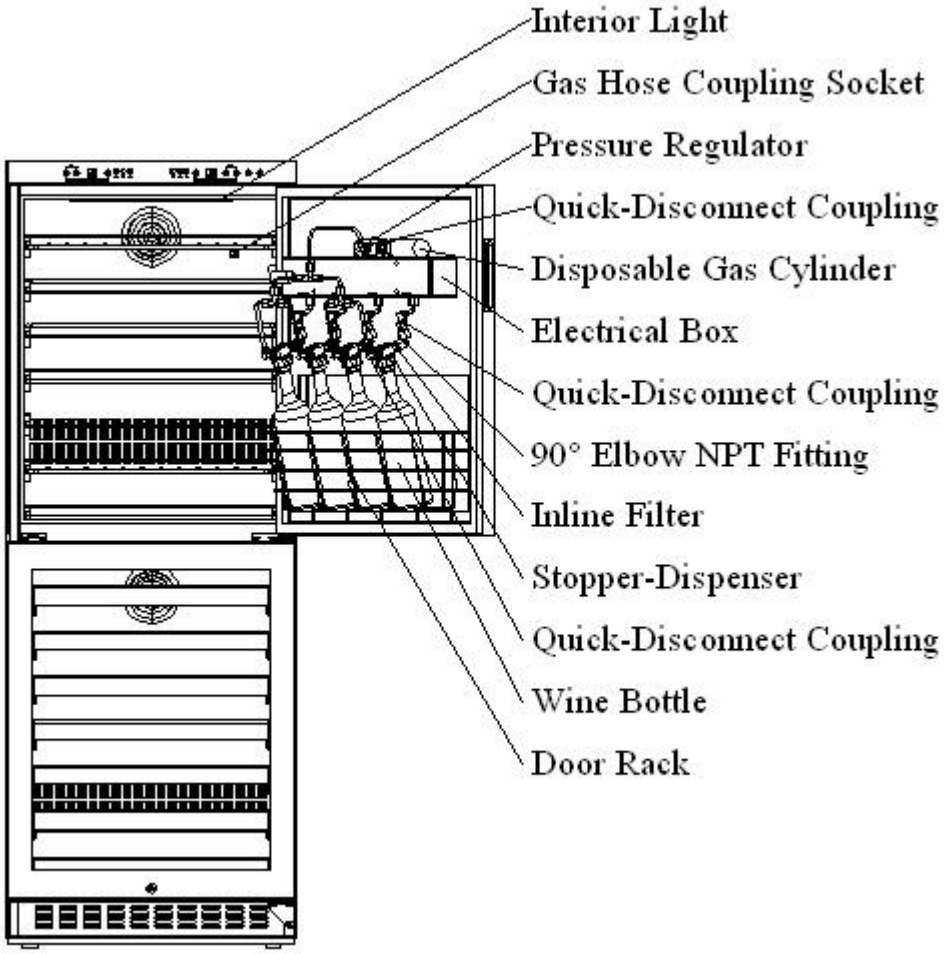
DISPENSING OPERATION

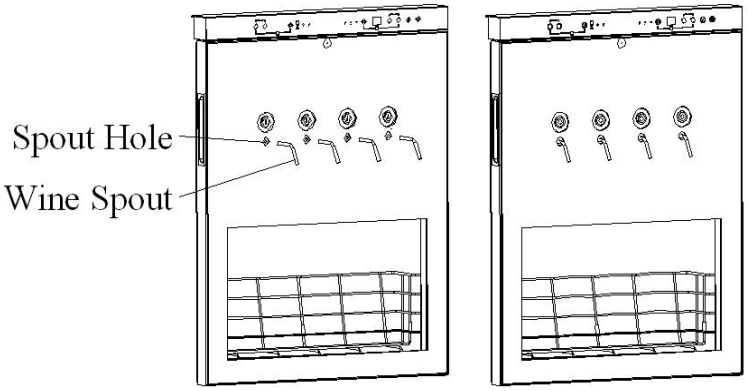
CAUTION: Do not over tighten the stopper-dispenser, otherwise it may break. If there is no bottle in use, always disconnect the coupling plugs and sockets at the stopper-dispenser, otherwise gas will escape.

Upper Zone Dispensing Parts



Installing the Wine Spout

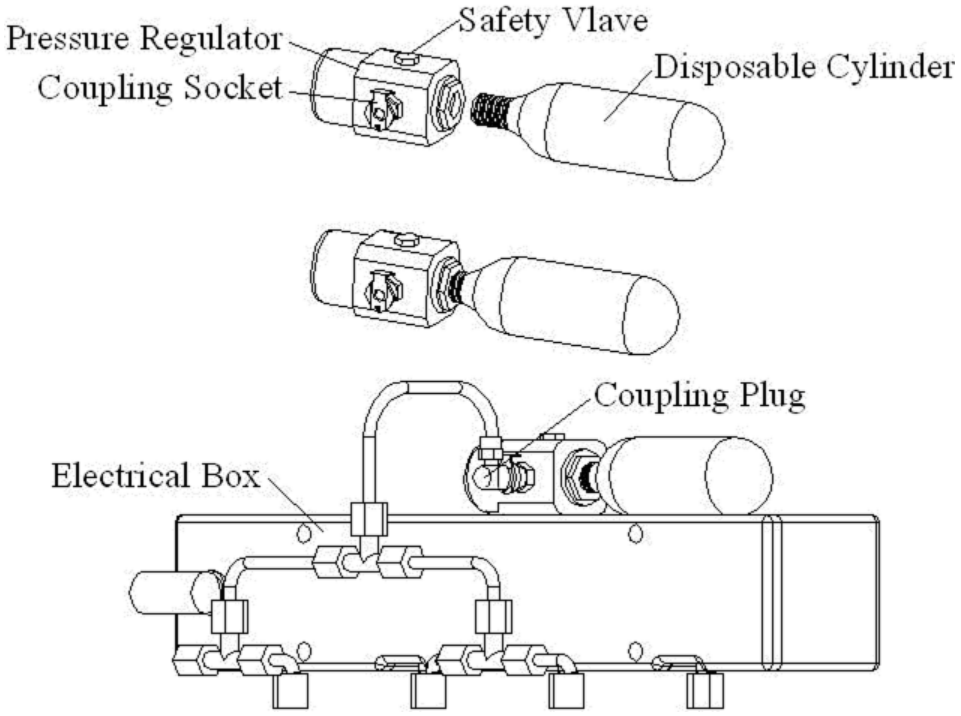
- Push the wine spout through the spout hole until it is engaged.



Installing the Disposable Cylinder

- Hold the pressure regulator and then turn the cylinder clockwise until it is tightened.
- Place the assembled parts on the top of the electrical box and secure the parts using provided the zip tie.
- Connect the coupling plug and socket at the regulator.

Disposable Gas Cylinder



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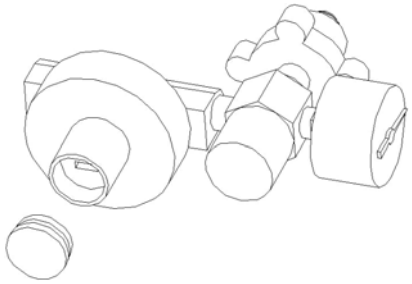
Connecting Refillable Cylinder

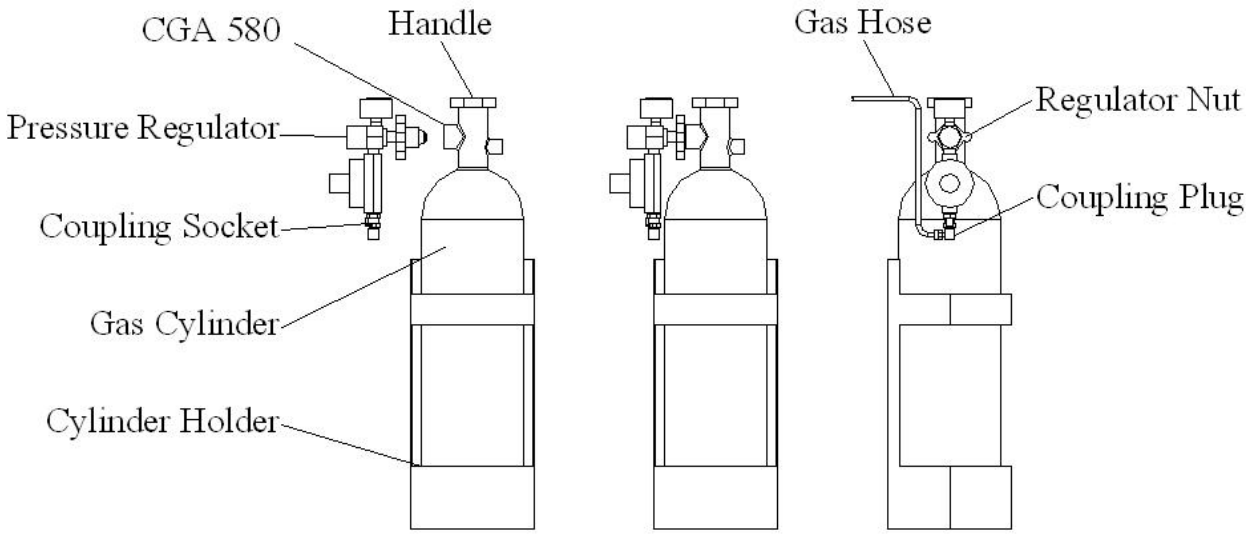
NOTE: The refillable cylinder is shipped empty. Fill with gas before use**.**

- Secure large cylinders with a chain or strap positioned around the upper third of the cylinder
- Small cylinders may be placed in the holder at the back of the unit or may be put on their side and blocked to prevent from rolling.
- The maximum length of the gas hose is 50 ft. You may need to increase the gas pressure at the regulator by turning it clockwise. Turn the regulator clockwise to increase gas pressure.



- Connect the regulator to the gas cylinder by hand tightening the CGA580 connection nut (Do not use a wrench).
- Open the valve by turning handle counter-clockwise to regulate the outlet pressure to 3-5 psig (preset).
- Connect the gas hose (0.25" OD) to the regulator by pushing the couplings plug in to the socket at the regulator.
- Connect the coupling plug and socket at the gas hose.

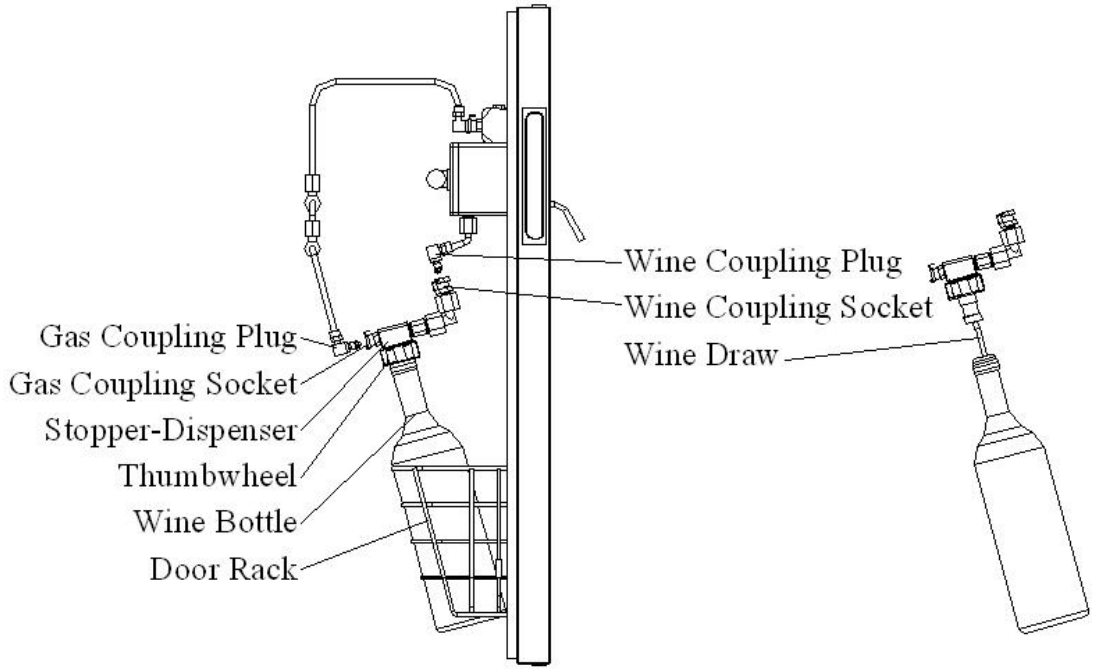
Refillable Gas Cylinder



Changing the Bottles

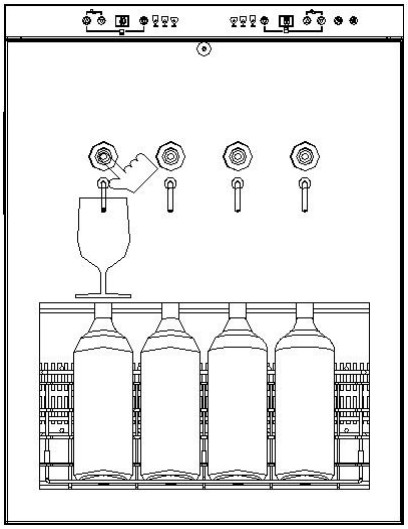
NOTE: The dispensing system, which consists of the bottle, stopper-dispenser, gas coupling socket and wine coupling socket, is completely self-sealed. Push the dispensing button to release the remaining wine in the bottle before changing bottles. Push the dispensing button to purge the air in the bottle and previously remaining wine in the spout after changing a new bottle.

- Hold the stopper-dispenser and press the latch at the coupling socket to disconnect the coupling plugs.
- Remove the bottle and stopper-dispenser from the rack.
- Hold the stopper-dispenser and turn the thumbwheel counter-clockwise all the way to loosen it from the bottle neck.
- Get a new bottle and place the stopper-dispenser onto the bottle neck.
- Hold down the stopper-dispenser and turn the thumbwheel clockwise to tighten the bottle neck with your thumb and forefinger only.
- Place the bottle in the rack and connect the wine coupling plug and socket at the stopper-dispenser, then connect the gas coupling plug and socket.
- When bubbles stop forming at the stopper-dispenser, the bottle seal is good.



Dispensing Wine

- Press and hold the dispensing button to dispense the selected wine into your glass.
- Release the button to stop dispensing.
- Keep glass under the spout until wine stops dripping.



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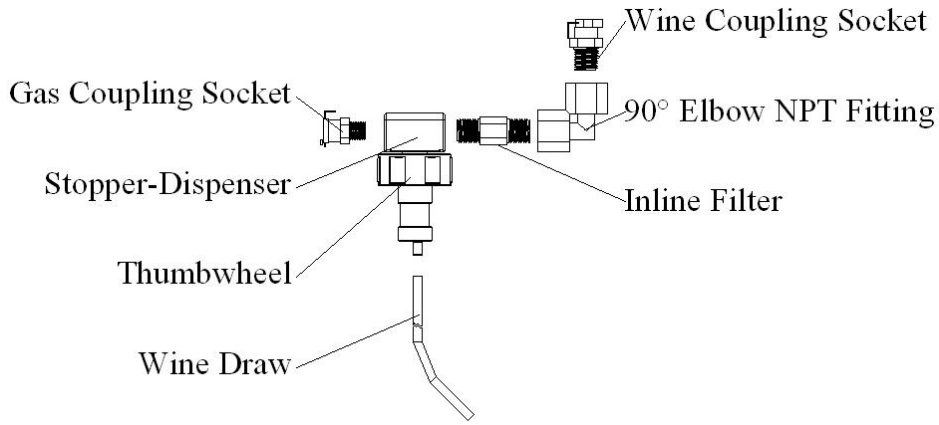
Keeping Spout Clean

- Use the spout cap to cover it if the unit is not in use.
- To remove the cap, press the release ring while pulling the cap.

Replacing Stopper-Dispenser

NOTE: Replace the stopper-dispenser with a new one If it is damaged, All pipe thread connections require Teflon sealant.

- Disconnect both gas and wine coupling plugs and sockets at the stopper-dispenser.
- Loosen the stopper-dispenser from the bottle neck.
- Remove the gas coupling socket by turning 1/8” NPT counter-clockwise.
- Remove the wine coupling socket by turning 1/4” NPT counter-clockwise.
- Remove the inline filter by turning 1/4” NPT counter-clockwise.
- Use the reverse steps to install the loosened parts on the new stopper-dispenser.



CARE INSTRUCTIONS

⚠	**Unplug the unit before performing any maintenance or cleaning.**

Removing Condensate

- The unit is operated with an automatic defrost cycle. The condensate collects in the drip tray that is located in the compressor compartment. Normally, the condensate evaporates by the hot gas tubing.
- Check the drip tray occasionally and remove extra condensate if it begins to fill due to high humidity conditions.

Clean Condenser

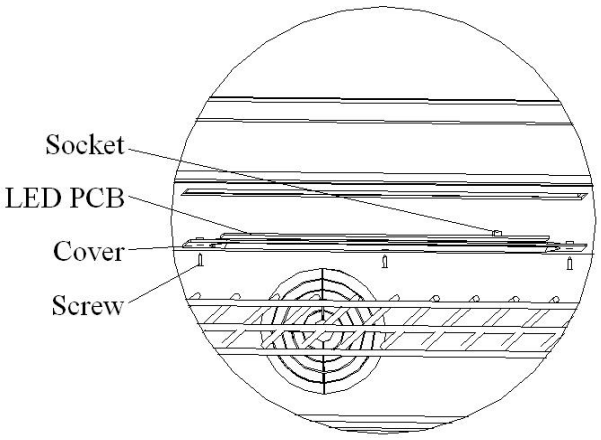
- The condenser coil is black serpentine tubing that is located behind the front grille. Condenser coil may need to be cleaned at least every 6 months.
- Use a vacuum cleaner with an extended attachment to clean the condenser coil when it is dusty or dirty.

Cleaning the dispensing system

- Fill a bottle with clean warm water and tighten the stopper-dispenser.
- Press and hold the dispensing button to dispense the warm water.
- Continue to flush the system until only dry gas escapes out of the spout.

Changing the LED light

- Remove the 3 cover screws.
- Disconnect the wire plug and socket.
- Remove the LED PCB from the cover.
- Use the reverse steps to place a new one.



Normal Operating Sounds

- You may hear a boiling or gurgling sound produced by flow of refrigerant through the evaporator.
- You may hear air being forced through the unit by the evaporator fan.
- You may hear air being forced through the condenser by the condenser fan.
- You may hear a clicking sound produced by the refrigerant valve and dispensing valve.
- You may hear a water dripping sound during automatic defrost cycle.
- You may hear a high pitched hum or pulsating sound produced by the compressor.

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TROUBLESHOOTING GUIDE

Refrigeration System

Complaint	Possible Causes	Response
Unit not running	a) On/off button not turned on b) Setting higher than ambient temperature c) Defrost or anti-short cycle mode d) Power cord unplugged e) No power to unit f) Low voltage, incorrect or loose wiring.	a) Press on/off button for 5 seconds b) Lower temperature setting c) Wait for time elapsing d) Check power cord e) Check for power at outlet & fuses f) Contact an authorized electrician
Temperature fluctuating	a) Air sensor b) Door opened	a) This is normal. Air temperature changes much faster than bottle temperature b) Close the door The temperature will become normal again
Temperature high, unit running too long	a) Improper cabinet seals b) High ambient temperature c) Front grille obstructed d) Iced evaporator e) Bad condenser air flow f) Dirty condenser g) Sealed system problem h) Undercharge or overcharge i) Low voltage	a) Check for gasket and door opening b) Check installation location c) Clear restriction d) Defrost and increase temperature setting e) Check condenser fan f) Clean condenser g) Call service regarding loss of refrigerant or restrictions h) Call service to add or remove refrigerant i) Contact an authorized electrician
Temperature high, compressor stopping and starting but very short running time	a) High temperature setting b) Failed thermistor c) Failed components d) Bad condenser air flow e) Overcharge of refrigerant f) Discharge or suction pressure too high g) Incorrect voltage	a) Lower temperature setting b) Check for thermistor resistance c) Check for compressor windings, start relay and overload protector. d) Check condenser fan e) Call service to remove refrigerant f) Call service for OEM information g) Contact an authorized electrician
Cabinet temperature high, but displaying temperature low, unit has short running time	a) Thermistor contacting the evaporator b) Short circuit of air flow between supply and return air c) Failed controller and thermistor	a) Place the thermistor away from the evaporator b) Deflect the supply air down c) Call service for diagnosis

Not cooling but compressor running	a) Bad evaporator air flow b) Bad evaporator fan c) Refrigerant leakage d) Refrigeration system restriction	a) Check for restrictions b) Check for fan turning c) Call service regarding loss of refrigerant d) Call service to check restrictions
Evaporator freezing up	a) Bad evaporator air flow b) Bad evaporator fan c) Not stopping due to air leak, high ambient temperature or lov setting d) Low ambient temperature e) Bad thermistor f) Moisture in the system, working initially then stopping g) Refrigerant low or leaking h) Capillary tube blockage	a) Check for restrictions b) Check if fan is turning c) Check for seal, door opening, ambien temperature and setting d) Defrost unit e) Check thermistor resistance f) Call service to check sealed system g) Call service to check amps and seale system h) Call service to check low side pressure
Water leak	a) Air leak in the cabinet b) Bad evaporator air flow c) Water passages restricted d) Drip tray leak	a) Check for air leak b) Check for air restrictions c) Clean the drip tray d) Check the drip tray
House circuit tripping	a) Incorrect fuse or breaker b) Incorrect wiring c) Failed components	a) Check fuse or breaker b) Check wiring and connections c) Call service
Noisy operation	a) Mounting area not firm b) Loose parts c) Compressor overloaded due to high ambient temperature and bad ventilation d) Malfunctioning components	a) Add support to improve installation b) Check for loose washers, screws and tubing. c) Check ambient temperature and ventilation d) Call service to check loose, inadequate internal lubrication or incorrect wiring

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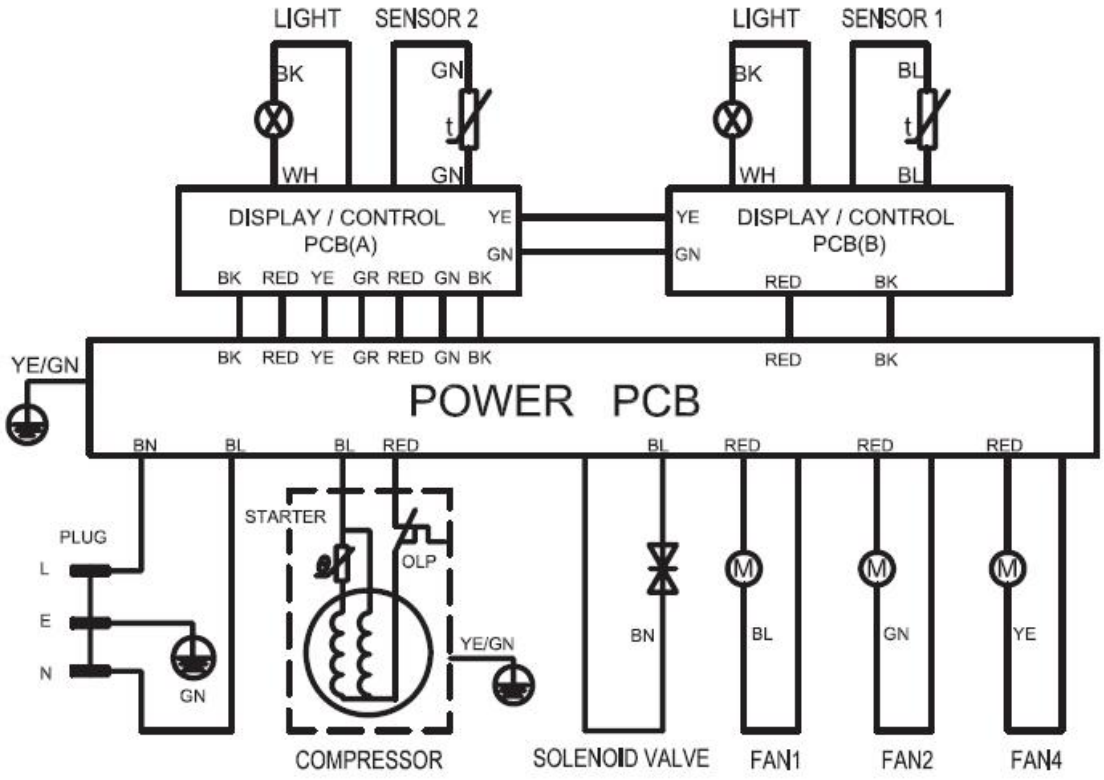
Dispensing System

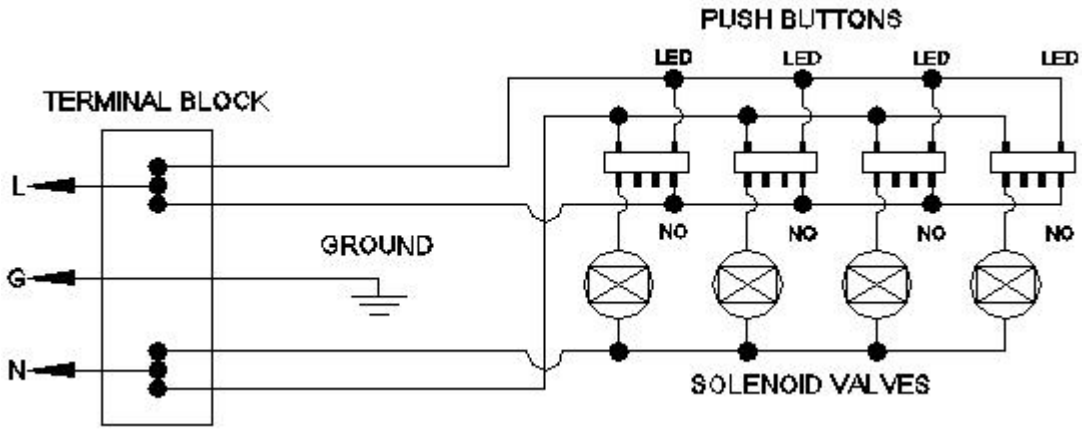
Complaint	Possible Causes	Response
Unit not dispensing	a) Gas empty	a) Check pressure gauge or push the coupling plug to see if gas is escaping.
	b) Gas tubing blockage	b) Check for kinked tubes or press dispensing button to see if gas is escaping
	c) Stopper/dispenser not tightened	c) Check bottle neck connection
	d) Stopper-dispenser & tubes not connected	d) Check for tube and coupling connections
	e) Wine draw not installed	e) Check wine draws
	f) Defective solenoid valve	f) Check solenoid valve
	g) Defective stopper- dispenser	g) Check stopper-dispenser
	h) Incorrect or loose wiring.	h) Check all wiring and connections
Dispensing interrupted or slow	a) Gas pressure low	a) Adjust the pressure or change cylinder
	b) Tubes kinked, twisted	b) Check tubes
	c) Bottle neck leak	c) Check stopper-dispenser seal
	d) Solenoid valve restricted	d) Clean solenoid valves
	e) Stopper-dispenser blocked	e) Clean parts
	f) Inline filter dirty	f) Change inline filter
Wine spurting or spitting	a) Wine draw leak at the stopper-dispenser	a) Tighten the wine draw onto the stopper-dispenser
	b) Wine draw restricted	b) Check for any restrictions
	c) Bottle near empty and too much gas in the bottle	c) Change bottles
	d) Gas pressure too high	d) Reduce the pressure to 3-5 psig
	e) Stopper-dispenser internal leak	e) Change new stopper-dispenser
	f) Solenoid valve is dirty	f) Clean solenoid valves
Wine dripping	a) Solenoid valve seat leak	a) Check for debris if continuous dripping
	b) Spout leak at solenoid valve fitting	b) Push to tighten spout if intermittent dripping
Wine drop forming at spout	a) Wine draw loose or leaking	a) Check wine draw
	b) Stopper-dispenser internal leak	b) Change the part
	c) Wine bottle empty	c) Change bottle
	d) Gas pressure too low	d) Increase the pressure or change cylinders
Wine divided	a) Debris in spout	a) Clean out debris
Too many bubbles in wine	a) Gas pressure too high	a) Reduce the gas pressure to 3-5 psig
Stopper-dispenser leaking	a) Stopper-dispenser not installed properly	a) Reinstall the stopper-dispenser
	b) Stopper-dispenser worn-out	b) Replace the part
	c) Gas pressure too high	c) Reduce the gas pressure to 3-5 psig

WIRING DIAGRAMS

Cooling System Wiring Diagram



Dispensing System Wiring Diagram



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TERMS OF SALE AND WARRANTY

Vinotemp International (“Seller”) and the person or entity that acquires these goods from Seller (“Purchaser”) hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller’s premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser’s place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier’s inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. (Product must be in original packaging). Built-to-Order products (including Cabinets, Racking, and Accessories) are non-returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller’s collection or litigation of such a claim, including without limitation extra damages, court costs and attorneys’ fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of $50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Furniture style (wood) wine cabinets: all cooling unit parts for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale. For the metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale. Thermoelectric Units: 90 (ninety) days from the date of sale (including Wine Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). Wine-Mate Split Systems and installed products are parts only for 1 year, no labor. Other Wine-Mate Cooling Systems are 5 years parts, 1 year labor. Wine Accessories and Racking Systems are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser’s exclusive remedy is limited, at Seller’s option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. By Vinotemp in writing, any third party repair facility must be pre-approved before providing parts free of charge. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

For Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

For Element Grills (via Element Products LLC), grills have a 1 year comprehensive parts warranty on entire product. Three years limited parts warranty covering the stainless burner and a thirty day limited parts warranty on grill accessories. If grill is defective and unused plus all packaging and parts are intact, we will either replace the grill or provide service to repair the grill. Returned product must accompany all original packaging and parts and is subject to our 35% restocking fee (and freight both ways). With Wine-Mate products, if the customer calls and the product is “defective”, you must obtain a letter from your qualified refrigeration technician at the customers cost, to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to manufacture defect.

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.
Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind.
These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 06/11

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the power cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or **info@vinotemp.com**.

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

WARNING:
Please do not place the unit within reach of children.
For adult use only.

Contact info@vinotemp.com with any questions or visit:
www.Vinotemp.com

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